

NON-ALCOHOLIC BEVERAGES

Bottled Sodas <i>Coke, Diet Coke, Sprite, ginger ale, tonic, club soda</i>	\$6
Stewart's Root Beer <i>regular, diet</i>	\$7
Dr. Brown's Soda <i>cream, diet cream, black cherry, diet black cherry</i>	\$7
Snapple <i>lemon, peach, kiwi-strawberry, half & half lemon, diet</i>	\$6
Red Bull Energy Drink	\$6
Bottled Water - Small Large <i>Fiji, Voss, Perrier, Pellegrino, Coconut</i>	\$5 \$10

SELTZER

High Noon	\$7
High Noon Tequila	\$8
High Noon Beach Pack <i>8 cans, comes with reusable cooler bag</i>	\$49



BEER

Bucket Domestic [6] <i>Budweiser, Bud Light, Coors Light, Miller Light</i>	\$25
Bucket Import [6] <i>Corona, Heineken</i>	\$30



FOR TWO

Champagne & Strawberries	\$45
Sangria <i>infused with carafe of fresh fruit</i>	\$20



CHAMPAGNE & SPARKLING WINE

LamarcA Prosecco, D.O.C., Italy - Full Split	\$30/\$10
Martini & Rossi Asti Spumante, Piemonte, Italy	\$35
Korbel Brut, Sonoma, CA	\$45
Paul Goerg Blanc de Blancs, Champagne, France	\$120
Moët & Chandon Impérial, Champagne, France	\$145
Veuve Clicquot Yellow Label Brut, Champagne, France	\$175
Dom Pérignon Champagne, France	\$600
J Vineyards & Winery Brut Rosé, Russian River Valley, CA	\$65

3.75 oz BOTTLES

Clos du Bois Chardonnay, CA	\$18
Louis Martini Cabernet Sauvignon, Sonoma, CA	\$29

WHITE WINE

Canyon Road Chardonnay, CA	\$20
Canyon Road Moscato, CA	\$20
Canyon Road White Zinfandel, CA	\$20
Canyon Road Pinot Grigio, CA	\$20
Whitehaven Sauvignon Blanc, Marlboro, NZ	\$40
Cakebread Sauvignon Blanc, Napa, CA	\$90
Groth Chardonnay, Napa, CA	\$95
Santa Margherita Pinot Grigio, Alto Adige, Italy	\$75
Sonoma-Cutrer Chardonnay, Sonoma, CA	\$50

RED WINE

Canyon Road Merlot, CA	\$20
Canyon Road Cabernet, CA	\$20
Canyon Road Pinot Noir, CA	\$20
Da Vinci Chianti, Italy	\$40
Alamos Malbec, Mendoza, Argentina	\$35
Benziger Merlot, Sonoma, CA	\$45
Rutherford Hill Merlot, Napa, CA	\$75
Mark West Pinot Noir, CA	\$30
Jordan Cabernet Sauvignon, Sonoma, CA	\$150
Tommasi Amarone, Veneto, Italy	\$120
Far Niente Cabernet Sauvignon, Napa, CA	\$325

SHOTS

Airplane Bottles <i>Ketel One, Bacardi, Jack Daniel's</i>	\$6
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BOTTLE SERVICE

service includes bar setup of glasses, ice & napkins

Vodka

New Amsterdam	\$45
Absolut	\$90
Ketel One	\$125
Grey Goose	\$150
Tito's	\$75
Belvedere	\$125

Gin

Tanqueray	\$85
Bombay Sapphire	\$110
Beefeater	\$90
Hendrick's	\$125

Scotch

Dewars	\$80
Johnnie Walker Black	\$150
Johnnie Walker Gold	\$225
Johnnie Walker Blue	\$600
MacCallan 12yr	\$185
MacCallan 18yr	\$850
Chivas Regal	\$150

Rum

Bacardi Silver	\$50
Captain Morgan	\$65
Malibu	\$70

Cognac

Courvoisier VS	\$110
Hennessey VSOP	\$160
Hennessey XO	\$575
Remy Martin VSOP	\$175
Remy Martin XO	\$550

Tequila

Camarena Silver	\$85
Don Julio Blanco	\$160
Patron Silver	\$160

Whiskey & Bourbon

Jack Daniel's	\$100
Crown Royal	\$120
Maker's Mark	\$125
Jameson	\$150
Woodford Reserve	\$150
Buffalo Trace	\$150

Cordials

Kahlua	\$75
Baileys Irish Cream	\$90
Amaretto Disaronno	\$85
Sambuca	\$75
Grand Marnier	\$95

Dial 6475 for service



In Room Dining

Dine In
With us



SO MUCH
EXCITEMENT
THIS END OF THE BOARDWALK



Must be 21 with proof of ID to accept orders that include alcohol

45th
RESORTS
Casino · Hotel
A MOHEGAN PROPERTY

Please dial 6475 to place your order

RISE & DINE

- Coffee, Decaf, Hot Chocolate or Tea \$5
16oz cup
- Half Pot | Full Pot \$9 | \$16
- Milk by the Glass \$5
whole, skim, almond, chocolate
- Fresh Squeezed Orange Juice \$6
- Juice by the Glass \$5
Half Liter | Liter \$10 | \$16
apple, cranberry, pineapple, grapefruit, orange, prune, V8, tomato

BREAKFAST COCKTAILS

- Bloody Mary \$9
- Mimosa \$12

STARTERS

- Fruit Platter \$16
yogurt dipping sauce, banana bread
- Fresh Seasonal Berries \$12
- Oatmeal \$7
- Cottage Cheese or Yogurt \$5
- Assorted Cereal \$7
Frosted Flakes, Raisin Bran, Special K, Rise Krispies, Cheerios

FRESHLY BAKED BREADS

- Danish, Muffin, Sticky Bun, Croissant \$7
- Bagel with Cream Cheese or Butter \$7
plain, cinnamon raisin, everything
- Toast \$5
white, wheat, rye, gluten-free English muffin

BREAKFAST SIDES

- bacon, sausage, country ham, corned beef hash, pork roll, scrapple, breakfast potatoes, turkey sausage links, turkey bacon \$7

- CONTINENTAL BREAKFAST** \$22
freshly squeezed orange or grapefruit juice, assorted pastries, fresh seasonal berries, choice coffee, hot tea or milk

PARAMOUNT BREAKFAST \$27
three pancakes, scrambled eggs, bacon [pork or turkey], home fries, choice of toast, choice of coffee hot tea or milk



BREAKFAST ENTRÉES

egg entrées served with home fries and choice of toast

- Build Your Own Two Ingredient Omelet \$19
cheese, ham, bacon, sausage, onions, tomatoes, peppers, mushrooms, spinach [additional topping \$2 each]
- Two Eggs Any Style \$17
- Steak & Eggs \$38
8oz New York strip steak, two eggs any style
- Healthy Choice Omelet \$17
spinach & mushroom omelet with sliced tomato, choice of egg whites or egg substitute, gluten-free English muffin [turkey sausage +\$2]
- Eggs Benedict \$19
two poached eggs served with an English muffin, Canadian bacon, Hollandaise sauce
- Smoked Salmon Platter \$24
egg, tomatoes, onions, lettuce, caperberries, cucumbers, cheese
- Egg Sandwich \$14
two eggs any style, choice of meat, cheese, choice of bread
- Southwestern Breakfast Burrito \$15
scrambled eggs, sautéed peppers, onion, chorizo sausage, avocado, side of salsa
- Buttermilk Pancakes \$15
3 pancakes [toppings \$2 each] strawberries, blueberries, bananas, chocolate chips
- Cinnamon Swirl French Toast \$16
[toppings \$2 each] strawberries, blueberries, bananas, chocolate chips

APPETIZERS

- Shrimp Cocktail \$24
- Fried Mozzarella Sticks \$12
marinara sauce
- Chicken Tenders [4] \$14
- Buffalo Wings \$17
signature sauce, celery on the side
- Chicken Quesadilla \$15
pico de gallo, side of sour cream
- Hummus & Vegetables \$16
- Deluxe Salted Mixed Nuts \$11
- Roasted Cashews \$11
- Potato Chips or Pretzels \$8

SOUP & SALADS

- Chicken Noodle Soup \$10
- French Onion Soup \$12
toasted croutons, Muenster & Swiss cheese
- Atlantic Shellfish Chowder \$17
- Harvest Salad \$16
mixed greens, Granny Smith apples, spiced walnuts, bleu cheese, red onion, heirloom tomato, tossed in a honey balsamic vinaigrette
- House Salad \$10
mix of iceberg & romaine lettuce, tomato, red onion, choice of dressing
- Caesar Salad \$12
[add: chicken \$5 | shrimp \$8]

SIDE ORDERS

- French fries, baked potato, mashed potato, seasonal vegetable \$8

PIZZA [16 in.]

- cheese/plain \$20
[additional toppings \$2 each] pepperoni, sausage, bacon, mushrooms, onion, tomatoes, olives, peppers



SANDWICHES & BURGERS

sandwich includes chips

- Fresh Deli Sandwich \$17
choice of BLT, ham, or turkey, lettuce, tomato, cheese, choice of bread, roll or wrap
- Tuna or Chicken Salad \$15
white, wheat, rye or brioche bun
- Turkey Club \$18
lettuce, tomato, bacon, mayo, choice of toast
- Grilled Chicken Breast Sandwich \$18
provolone, bacon, lettuce, tomato, garlic aioli
- Classic Atlantic City Cheesesteak \$19
shaved ribeye, fried onions, provolone
- Grilled Corned Beef Reuben \$19
rye bread, sauerkraut, Thousand Island
- American Classic Burger \$21
American cheese, lettuce, tomato, red onion, brioche bun, choice of chips or fries
- Buffalo Chicken Wrap \$18
choice of grilled or crispy chicken, Applewood smoked bacon, lettuce, tomato, crumbled bleu cheese, ranch dressing

ENTRÉES

- Filet Mignon 8oz \$55
choice of potato or vegetable medley
- New York Strip Steak 10oz \$45
choice of potato or vegetable medley
- Turkey Dinner \$26
mashed potatoes, stuffing, vegetable medley, cranberry sauce, turkey gravy
- Chicken Parmesan \$30
breaded chicken, house marinara, mozzarella cheese, served with linguine
- Spaghetti & Meatballs [2] \$23
traditional marinara
- Grilled Salmon \$30
lemon butter herb sauce, vegetable medley, choice of potato
- Fried Shrimp \$24
French fries, coleslaw, cocktail sauce

DESSERT

- Resorts Signature Chocolate Cake \$12
whipped cream, berries
- New York Cheesecake
- Soft Chocolate Chip Cookies
- Chocolate Covered Strawberries [4]
- Ice Cream
vanilla, chocolate



\$6.00 service charge & 20% gratuity will be automatically included in your bill



Operating hours, menu and pricing subject to change

In an effort to avoid adverse reactions, please inform us prior to ordering of any allergy/dietary restrictions. Items are cooked to order. Consuming raw or undercooked food may increase the risk of illness. May contain nut or other allergens.